



## **KENTUCKY BISCUITS**

### **Ingredients**

1 1/2 cups flour  
1 1/2 teaspoon salt  
1 Tablespoon sugar  
1 Tablespoon baking powder  
2/3 cup milk  
1/3 cup vegetable shortening

### **Instructions**

Preheat oven to 425°F. Sift together flour, salt, sugar and baking powder into mixing bowl. Make a well in the flour mix and add the milk. Add shortening and begin kneading with hands (to cut in) the vegetable shortening and flour in the milk until thoroughly mixed. Add milk, *if needed* to form, and mix. Turn onto floured board, and knead gently 6 to 8 times. Pat dough to 1/2-inch thickness. Cut into biscuits. Place on baking sheet and brown in oven 10-13 minutes. Makes about 9 biscuits.